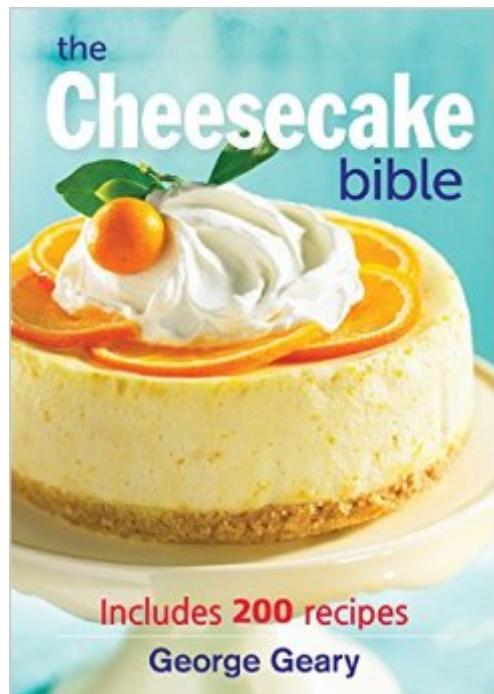


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The Cheesecake Bible: Includes 200 Recipes



Synopsis

The definitive book on luscious, decadent cheesecake by a master chef and baker. Almost everyone relishes the creamy delight of a well-crafted cheesecake. But isn't a really good one available only in a bakery or restaurant? George Geary proves that home-made can be better than bakery-made, with 200 delectable cheesecakes that can easily be made in the home kitchen. This decadent and delicious collection of prime cheesecake recipes written by baker extraordinaire Geary provides baking inspiration, from plain cheesecakes to others that are intensely rich. This delightfully creamy dessert is actually easier to make than other traditional cakes, and it is incredibly impressive for family or guests. These recipes provide everything needed for a perfect cheesecake every time. And the wonderful array of flavors from classic vanilla to chocolate, citrus and nutty will delight all. Among the easy-to-follow recipes: A World of Cheesecakes New York-Style Cheesecake, English Toffee Cheesecake, Tiramisu Cheesecake Chocolate Cheesecakes Aztec Cheesecake, Rocky Road Cheesecake, White Chocolate Velvet Cheesecake Fresh Fruit Cheesecakes French Apple Cheesecake, Butterscotch Peach Cheesecake, Apricot Hazelnut Cheesecake No-Bake Cheesecakes Berry Berry Berry Cheesecake, Chocolate Mocha Chunk Cheesecake, Mint Cheesecake Savory Cheesecakes Mini Blue Cheesecakes, Creamy Crab Seafood Cheesecake, Triple-Pepper Cheesecake. This comprehensive guide to baking the best cheesecakes, with its extensive how-to instructions, tips and techniques is ideal for the home cook.

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Customer Reviews

I own at least three cheesecake cookbooks but this my favorite. The recipe instructions are clear

and easy to follow even for those who are new to baking. Although not every recipe has a photo, the illustrations are stunning and you'll get a good idea of the finished products. The book starts off with a great introduction that includes basic techniques and equipment, common ingredients and FAQ. Next are 200 recipes divided into twelve categories like Fresh Fruit, No-Bake and Savory Cheesecakes (you should never need another cheesecake recipe). Each recipe is accompanied by tips and variations as well as the author's valuable insights. Another plus for me is the baking technique does not require a waterbath which is tricky for a novice and can result in a soggy crust. After searching everywhere online(including eBay) had the best price and you can even add a Fat Daddio cheesecake pan to your purchase to make sure you qualify for free shipping.

Ok, I bought this for my married daughter. Thanks to this book, cheesecakes have become her "trademark." She kept telling me about all the amazing cheesecakes she was making from here, and the accolades from whoever she makes it for. I was drooling, long distance.I finally decided to buy myself one! What a fantastic cookbook! I just made the Lemon Curd Swirl Cheesecake for Easter, and everyone was raving over it. The crust is made out of Lemon Oreos, and is good as the cheesecake itself! My husband used to think he didn't like cheesecakes, but he is changing his mind big time!!!! I made the Cranberry Orange Cheesecake for Christmas - out of this world. The perfect sweet-tart combo.Made the Milk Chocolate Cheesecake for company a couple months ago - they couldn't stop raving about it.The appetizer cheesecakes are phenomenal, too.Cheesecakes, I have decided, is the ultimate "make ahead" desert. Try baking a pie the "day before" - good luck. Cheesecakes actually MUST be made ahead, which is perfect for me.George Geary is TOP NOTCH. He has been a visiting chef at the cooking school in my hometown, and he is fabulous.I just bought one more copy, as a wedding shower present, along with a PUSH PAN, which i now prefer (and George Geary also prefers) over the spring form. They never leak, and never require any foil, etc.

If you enjoy baking cheesecakes then you will enjoy this book! I have tried the following recipes and they turned out great: tiramisu, banana split, mango, and pineapple!Easy to follow recipe and it even has an introduction on how to properly bake the cheesecakes.note: the book doesn't mention baking in a waterbath but I do to prevent cracking.

I got this book b/c dd absolutely loves cheesecake. Looks like this book has every kind of cheesecake in here you can imagine, including the basic New York Cheesecake. I decided to try

something different to start with, and tried the Carrot Cake Cheesecake. I even went out and bought myself a set of springform pans. The recipe called for a 9" springform pan which I couldn't find, so I used the bigger size that's an almost 10" pan. Glad I did cuz the recipe filled the WHOLE pan! It's delicious & had a perfect blend of crushed pineapple, shredded coconut, and chopped pecans in the carrot cake part. I don't even like pineapple & coconut (!), but I couldn't taste them in here and the texture is wonderful!! The recipe makes you think it's going to be different layers but I think I made a mess of it as I muddled through. Maybe it doesn't look fancy, but it is delish!! Looking forward to trying other recipes. A 10" cheesecake is quite large and will go a long way; something good for company.

Great cookbook with so many wonderful recipes! I found that cooking the cheesecakes at 350 was a bit high-they browned too quickly yet the inside was still very goopy. I prefer to cook my cheesecakes more slowly at 325. Use your judgement as any good cook does.

I absolutely love this cookbook and if you like cheesecake, this is for you. The recipes are great! There is huge variety from chocolate, fruit, holiday and other types of cheesecakes. Most recipes are simple to follow along, the only downside is that most cakes in this book take a long time to make so be ready to dedicate a couple of hours to making one. It's well worth it though! I had my husband and several of our friends rave over a cheesecake I make from this book and out of the 50 recipes I've tried so far, there's only been one that's been so-so.

This is a great book. It has about 7 months of recipes, if you made a cheesecake everyday. I was amazed that the humble cheesecake could be made into so many flavors. I think that this is a great book, because of all the cheesecake flavors in it.

Mesdames et messieurs if you wish to make a cheesecake you must beat the batter low and slow. You are not making a cheese souffle. You must bake the batter long and low for you are not making a grilled cheese sandwich. You must cool the cheesecake in the oven since you do not want it to look like the Grand Canyon. If you wish to make it fast and on a bought pie crust please make a cheese pie. It does not resemble or taste like a cheesecake in the least. You can find recipes online at Kraft. I've never made a cheesecake in a water bath and yet somehow they are perfect! The hardest part is accepting compliments modestly.

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